



Recombinant Rat Fatty acid-binding protein, intestinal (Fabp2)

Product Code	CSB-EP007942RA-B
Storage	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
Uniprot No.	P02693
Product Type	Recombinant Protein
Immunogen Species	Rattus norvegicus (Rat)
Purity	>85% (SDS-PAGE)
Sequence	AFDGTWKVD RNENYEKFM E KMGINVVKRK LGAHDNLKLT ITQEGNKFTV KESNFRNID VV FELGV DFA YSLADGTELT GTWTMEGNKL VGKFKRVDNG KELIAVREIS GNELIQTYTY EGVEAKRIFK KE
Source	E.coli
Target Names	Fabp2
Protein Names	Recommended name: Fatty acid-binding protein, intestinal Alternative name(s): Fatty acid-binding protein 2 Intestinal-type fatty acid-binding protein Short name= I-FABP
Expression Region	2-132
Notes	Repeated freezing and thawing is not recommended. Store working aliquots at 4°C for up to one week.
Tag Info	Tag type will be determined during the manufacturing process.
Protein Length	Full Length of Mature Protein
Target Details	The intracellular fatty acid-binding proteins (FABPs) belong to a multigene family with nearly twenty identified members. FABPs are divided into at least three distinct types, namely the hepatic-, intestinal- and cardiac-type. They form 14-15 kDa proteins and are thought to participate in the uptake, intracellular metabolism and/or transport of long-chain fatty acids. They may also be responsible in the modulation of cell growth and proliferation. Intestinal fatty acid-binding protein 2 gene contains four exons and is an abundant cytosolic protein in small intestine epithelial cells. This gene has a polymorphism at codon 54 that identified an alanine-encoding allele and a threonine-encoding allele. Thr-54 protein is associated with increased fat oxidation and insulin resistance.
Reconstitution	We recommend that this vial be briefly centrifuged prior to opening to bring the contents to the bottom. Please reconstitute protein in deionized sterile water to a concentration of 0.1-1.0 mg/mL. We recommend to add 5-50% of glycerol (final concentration) and aliquot for long-term storage at -20°C/-80°C. Our default final concentration of glycerol is 50%. Customers could use it as reference.
Shelf Life	The shelf life is related to many factors, storage state, buffer ingredients, storage temperature and the stability of the protein itself. Generally, the shelf life of liquid form is 6 months at -20°C/-80°C. The shelf life



of lyophilized form is 12 months at -20°C/-80°C.